



# Christmas 2021



*Celeriac, hazelnut & truffle soup with a warm bread roll and butter*

*Prawn & crayfish cocktail with brown bread & butter*

*Rabbit terrine wrapped in streaky bacon with pickled walnuts & mixed leaves*

*Breaded of Brie with caramelised onions & melba toast*

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*Traditional Roast Turkey with all the trimmings  
Vegetarian Nut Roast offered with all the trimmings*

*Pan fried monkfish, boulangère potatoes, wilted spinach with a mussel cream*

*Pan fried pork tenderloin with dauphinoise potato, creamed sprouts with parmesan bacon & red wine jus*

*Pan roasted venison haunch steak, fondant potato, baby carrots, baby leek & a blackberry jus*

*Brie, potato, sage & red onion parcel with roasted new potatoes, fine beans & a wild mushroom cream sauce*

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*Traditional Christmas pudding with brandy sauce*

*Salted caramel and praline profiteroles*

*Chocolate and orange cheesecake with festive spiced Chantilly cream*

*Egg nog panna cotta with cranberry compote and cinnamon parmier*

*Cheese board*

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*Followed by mince pie & coffee*

*Lunch or Dinner : £19.95 for 2 courses    £24.95 for 3 courses*

